
ARMY FOOD NET

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Army Center of Excellence, Subsistence
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The Army Center of Excellence, Subsistence (ACES).

The Army Center of Excellence, Subsistence receives direction and guidance from the Army G4 in matters pertaining to the worldwide Army Food Service and serves as the executive agent for administration of the Army Food Program. Click [here](#) for the ACES mission statement.

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Spring Greetings from the Army Food Net!



Spring has definitely sprung: The sun is shining, temperatures are rising, birds are singing, flowers are blooming, grass needs mowing, and those with allergies are suffering as we here in Central Virginia observe the annual “coating of the cars” in pollen. As we enter into the spring issue of *Army Food Net*, let us say thanks for all you do to support Soldiers in any season, at any time, and in any location.

This quarterly food service newsletter is an extension of the [ACES mission](#). We have attempted to include information and articles that cover all areas of the Army Food Program and we have solicited input from all functional teams within ACES.

You can click on the links in Contents to take you to the appropriate topic or you can just scroll through the document.

Additional information regarding ACES and the entire Army Food Program is available on the ACES website, [http:// www.quartermaster.army.mil/aces/](http://www.quartermaster.army.mil/aces/) . Archived issues of “Army Food Net” are on the website as well.

We hope that you find the information contained in *Army Food Net* both interesting and useful. We request your feedback in making future issues the best they can be. Please click [here](#) to leave feedback.

ACES Mission

Assist in preparing the Quartermaster Corps for the conduct of its logistics support mission through effective and efficient leadership, training, and directorship of the Army Food Program.

Train soldiers, civilians, and members of other services/countries in Army subsistence and food service for wartime, garrison, and field training, hands-on training, training as we fight and training to standard.

Develop Army subsistence and food service concepts, doctrine, systems, force structure, and material requirements in wartime, garrison, and field training to include sustaining combat ready forces operating in both a joint and a combined environment to meet worldwide commitments.

Ensure the Army Center of Excellence, Subsistence sustains, maintains, and optimizes available resources to carry out its mission.

ACES to Publish Interim Change to DA Prototype for Food Service Contracts

Current Army mission requirements have resulted in many installations experiencing a shortage of military cooks available to support their total food service requirements. Units preparing for deployment or returning from deployment must address the training, preparation, and re-integration needs of food service personnel as well as all other unit members. Within consolidated dining facilities, deploying units take cooks out of operational facilities yet the facility remains open to support Soldiers remaining at the installation. While the preferred methodology to address this problem is to consolidate remaining food service personnel into the number of facilities they can manage and then turn any additional requirements for dining facilities over to a contractor under a Full Food Service contract; some installations have found it necessary to co-mingle military and contract cooks in the same facility. This is the least desirable solution to this problem and presents a distinct set of challenges for development and administration of the contract. These prohibitions on the supervision of contracted employees by government personnel and vice - versa clearly presents the food service operator and the requiring installation with challenges in the development of the contract and in the day to day administration of the contract.

It is the requiring activity's responsibility to provide the contracting officer with a suitable performance work statement (PWS) indicating "what is to be done" and NOT "how to do it". The contractor must place a supervisor in each facility. The government representative (dining facility manager) would coordinate daily work requirement with that supervisor. Care and consideration in the separation of duties must include recognition of the requirement for military cooks to remain proficient in food preparation. Certain proficiency building tasks should be retained as government performed. Acceptance or rejection of the contractor's performance must be based solely on whether job performance meets standards established in the contract or not.

Challenges do not end with the development of a proper PWS. Regardless of how the contract is written, a "personal services" contract can be created through improper day to day administration. If the actual daily practice within the dining facility is for contractor employees to take their orders from government personnel then an illegal personal services will be created. The contracting officer must determine in writing that the services to be performed under the contract are non-personal in nature before entering into the contract. Considerations should include "Are these functions performed by government personnel?" i.e. Military and contract cooks in the same facility performing the same tasks. Further definition is the determination of a "master servant relationship". This is defined as

“who supervises who”. Contractor personnel cannot supervise military personnel as they are not employees of the government. The reverse is true in that military supervisors cannot direct the performance of the contractor.

To assist installations in preparing proper work statements, ACES has developed an Interim change to the DA Prototype for Food Service Contracts. This section has been developed to address the challenge in identifying the requirements. Installation Food Program Managers and each Food Operations Sergeant operating a dining facility must be responsible for the daily administration of the contract. Use of the DA Prototype will assist installations to avoid the obvious pitfalls associated with this type of contract arrangement.

For More Information call: 804-734-4832 (DSN 687-)

FM 10-23, Basic Doctrine for Army Field Feeding and Class I Operations and Management, is Currently Undergoing a Comprehensive Revision

“Hey Food Operations Soldiers, Let’s get this field kitchen set-up” is repeated hundreds of times a year during field training exercises, contingency operations, and deployments around the world. Those words usually begin the process for the delivery of quality meals and safe, sanitary food service operations to unit Soldiers. Safe, sanitary, quality food service operations whether at the local training area or half way around the world in an area of operations begins with the understanding and use of the Army’s basic doctrine for field feeding and its employment by food operations Soldiers.

For the last 10 years FM 10-23, Basic Doctrine for Army Field Feeding and Class I Operations and Management has provided food operations Soldiers and leaders with the fundamental doctrinal guidance necessary to ensure that subsistence and food operations were; planned, organized, available, sanitary, and resulted in the delivery of hot quality meals using the Army Family of Rations and organizational field food service equipment.

Since the publication of FM 10-23 in 1996, the Army has undergone a transformation that has resulted in a different look in our force structure, with new , better , and faster equipment, technologies, and rations that have impacted how we now deliver food service and Class I operations and support when in the field or during deployments. To ensure that food operations Soldiers and leaders are aware of the latest doctrinal changes and food operations guidance, the Army Center of Excellence, Subsistence (ACES) has developed FM 4.20.2 (draft) Basic Doctrine for Army Field Feeding and Class I Operations and Management. This document is currently in the review process at Army Commands and is on target to be completed, published and in the field late this FY.

Chapter 9 of the draft FM addresses field, contingency and class I management operations at the unit, CSS and Theater operational areas. It is an all encompassing doctrinal approach to Army field food service operations. Major areas include; Field Feeding, Subsistence Sustainment, the Army Family of Rations, Class I Supply Planning and Operations, Field Kitchen Equipment and Operations, Contingency Operations, Training, Chemical Operations. The draft FM (4.20.2) also contains valuable tools including Deployment Planning and Evaluation Checklists for use by operators and supervisors.

Food Advisors, Class I Managers, Food Operations Sergeants, Food Operations Soldiers and Food Service Contractors on the battlefield will find this comprehensive up to date FM a real time operational tool that they are able to use on the ground or in the classroom.

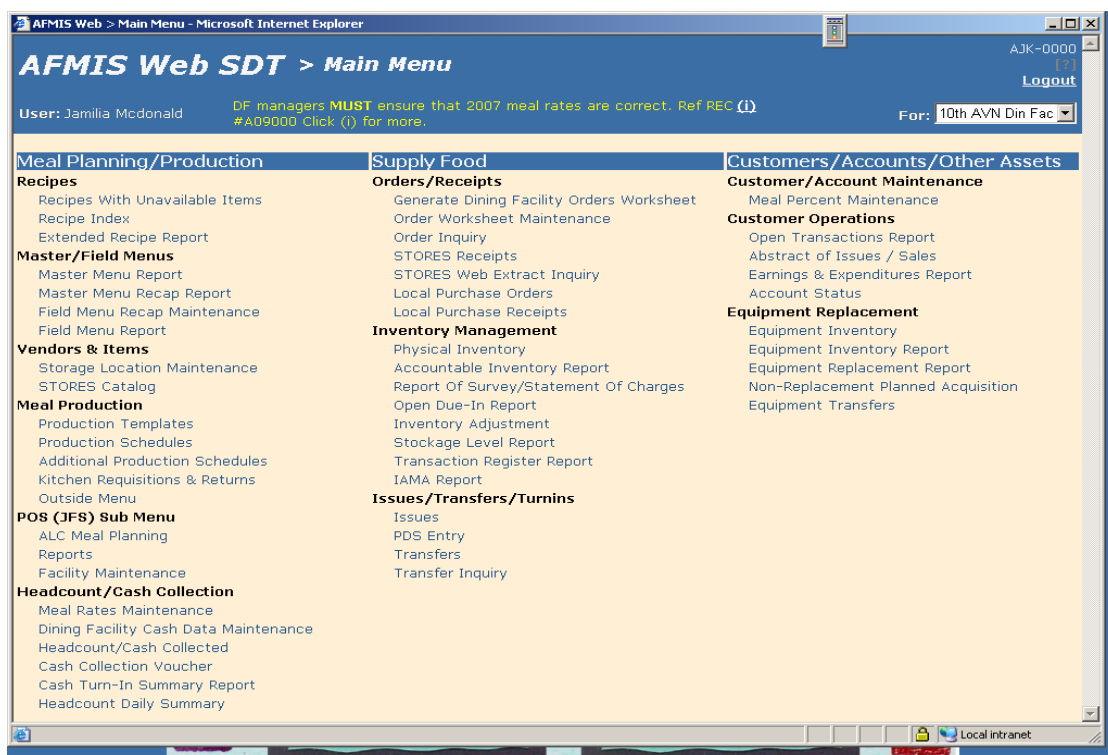
For More Information call: 804-734-4858 (DSN 687-)

The Army Food Management Information System (AFMIS), Software Change Package (SCP) 14.

AFMIS is the Army's premiere automated food management information system. It provides Army food operations sergeants, subsistence supply managers, systems administrators, and garrison and regional food program managers the ability to completely and successfully manage all operational aspects of their specific functional responsibilities right from their desk top computer. The development and current fielding of the web based SCP 14 is a major leap forward for all users of the AFMIS, no matter at what level of management you are operating.

The ability to access AFMIS Web from the desk top computer in your office using normal garrison/installation NIPRNET windows XL operating system makes accessing the AFMIS Web seamless, while reducing the supporting systems administrators' workload, minimizing garrison/installations security requirements, reducing the AFMIS signature on the Army Network, and eliminating the need for the back office and many garrison/installation dedicated AFMIS servers. The improved web based graphics and operating environment are a bonus. No more blinking cursors!

Other real time benefits of the introduction of AFMIS Web include centralization of Army Food Program data in one central repository and reduction of operational costs and budgeting issues at the garrison /installation for AFMIS replacement equipment and "Special Printers". Your desk top computer and systems printer are all the AFMIS equipment you need to manage your operations. AFMIS Web eliminates the need for end of day, end of month cycle, improves operational ration reporting and supports both tactical and garrison operations. AFMIS Web meets Army Budget Office and Army G4 mandate to capture subsistence commitments and obligations, while interfacing with Defense Finance and Accounting Office and Operation Data Store. Fourteen Army installations have been fielded to date; the near term fielding plan includes the IMCOM Southwest, and Southeast regions. The Reserve Component application is still under development. The AFMIS Web is a terrific professional improvement for operation and management of Army Food Program operations. An Army hats off to the SEC-Lee developers! An example of AFMIS Web screen is provided for your information.



For More Information call: 804-734-4858 (DSN 687-)

Contract Management as an Element of Customer Support

How does your performance as a Contracting Officer's Representative (COR) or Performance Assessment Evaluator (PAE) relate to Customer Service in a contracted Dining Facility? The goals of ensuring a dining environment for every Soldier that meets health and nutrition standards, Army preparation and serving standards, TB-Med 530 food safety and sanitation standards, and cost considerations do not change when a facility is "contracted out". Customer Service is an integral part of the contract, placing specific responsibilities on the contractor. Customer Service is also rendered by the Army Food Service Professionals who provide oversight to these contracts. Providing Soldiers quality meals that meet nutritional requirements is the heart and soul of Customer Service.

Contract management and oversight of ongoing food services contracts has become a major element of the Army Food Program. To ensure that stated goals are consistently met, the roles of our enlisted food service noncommissioned officers and warrant officers are expanding. These Soldiers serve as CORs and PAEs. Increasingly in contingency areas this mission includes an element of Force Protection for the Soldiers eating in these facilities. Soldiers in these positions often become the "face" of the facility enabling our food service personnel to remain a vital link in the Customer Service provided to diners. Diners rely on them for answers and for corrective action when problems are noted. This "dual role" places a heavy burden on the COR/PAEs as they may not direct contractor performance. This job also requires serving of masters whose needs are not always the same. The primary duty of the COR/PAE is to assess, document, and report contractor performance. They must provide their contracting officers with credible information upon which to base decisions, yet they must also respond to their chain of command.

How do you prepare for duty as a Food Service COR/PAE? ACES has undertaken the mission of training personnel to perform COR/PAE functions. ACES personnel have developed training specifically directed towards contracted support of the feeding mission in contingency operations as well as garrison environments. This intense and comprehensive 5-day block of instruction details the duties, responsibilities, and limitations of CORs and other government personnel when dealing with food service contractors. The complex material provided during the FSCM training is essential for preparing students to perform duties in contracted food service environments. This training also stresses the link between oversight duties and improved Customer Service and how the COR/PAE can positively impact the level of service for each diner.

Where is this training available? The ACES currently instructs all Food Service Warrant Officer Advanced and Basic classes, and Food Service Management Courses at the Quartermaster Center and School, Fort Lee, Va. They also provide on-site training to Soldiers preparing for deployments. Classes have been conducted at many CONUS installations as well as Europe, Korea, and Camp Arifjan in Kuwait, where ACES personnel have conducted 9 classes certifying approximately 300 deployed personnel. ACES remains committed to supporting the soldier and providing the best food service support whenever and wherever the requirement exists.

For information contact: 804-734-4842 or 804-734-4832 (DSN 687-)

New Food and Drug Administration (FDA) Guidance for Processors of Fresh-Cut Fresh Fruits and Vegetables

Recent food-borne outbreaks involving fresh fruits and vegetables calls for the Food and Drug Administration to issue clearer food safety guidance to assist processors of fresh-cut produce. This new safety guideline, “The Guidance for Industry Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables”, is available at this website: <http://www.cfsan.fda.gov/%7Edms/prodgui3.html>. This FDA guidance document encourages the use of Hazard Analysis and Critical Control Points (HACCP) principles, which is a systematic preventative approach to food safety. In this way, HACCP identifies the potential food safety hazards (biological, chemical and physical), so that key actions, known as Critical Control Points (CCP's) can be taken to reduce or eliminate the risk of the hazards identified.

FDA recommends these HACCP principles to be in place throughout the supply chain. Further, according to the FDA, consumers can help reduce the risk of food-borne illness by following safe handling practices like proper refrigeration, using clean utensils and dishes for preparation and proper hand washing.

Please reference your current Armed Forces Recipes Cards for CCPs when preparing all menu components and meet the current standards established for time and temperature in TB MED-530, Occupational and Environmental Health Food Sanitation, 30 October 2002.

For More Information call: 804-734-4286 (DSN 687-)

Mid Year Account Review

April seems to be a month for financial matters. Not only are income taxes due, Army dining facilities are required to conduct a mid-year account status review. The Army policy for installation food service financial management (AR 30-22 para 3-15) requires the Food Program Manager and the Food Operations Sergeant (or equivalent) to ensure that each dining facility ends the year at zero or in an underspent status. To help them meet this objective, AR 30-22 para 3-15 requires a mid-year inventory and review of dining facility account status. It also requires that for any overspent dining facility account at mid-year, the FPM will work with the FOS to develop a plan to ensure that the facility ends the fiscal year at zero or underspent.

Dining Facility Managers; how are your accounts? Have you been successful in managing your account up to this point in the FY? Will you be able to end the year at zero or underspent? Do you need some training or assistance? Proper management is a necessary skill for food operations personnel. Work with your Food Program Manager NOW to develop a plan to meet the Army's year end goals. Unit food advisory personnel can also provide assistance.

Food Program Managers; how are the accounts on your installation? If the year end reporting was today, how would your installation look? Be sure to work with your dining facility managers and military food advisory personnel to determine if management training and mentoring is required. DSS is a great tool for keeping an eye on account statuses. Make sure you stay familiar with the system and that your password stays current. Maintain contact with your Region Food Program Director for updates and guidance for the Army Food Program.

If there is anything ACES can do to help, please let us know.

For More Information call: 804-734-4852 (DSN 687-)

The Army Worldwide Food Service Workshop is Rapidly Approaching

The 2007 Army Worldwide Food Service Workshop will be held 21-22 June 2007 at the Charlotte Convention Center, Charlotte, NC in conjunction with the Defense Supply Center, Philadelphia Worldwide Customer Conference and Food Show.

We are looking forward to a great time of information and interaction with the Army Food Program personnel. It provides the best opportunity for ACES to provide information to and receive feedback from those working in the Army Food Program. Scheduled topics for the 2007 Army Worldwide Food Service Workshop include updates to contracting, operational rations, automation, operations in support of the Global War on Terrorism, regulatory policy, food service equipment, management assistance, and more!

If you work in or around the Army Food Program as a military service member, DOD Civilian, or DOD Contractor, we would love to see you there!

For more information, visit www.quartermaster.army.mil/aces and www.dscp.dla.mil/subs/conf2007
-Or call 804-734-4852 (DSN 687-)

Improving Field Rations For Troops

The following editorial was written by the Director of the DOD Combat Feeding Program and was published in a major US newspaper as a response to an article suggesting that the Army's operational rations were leading to Soldier weight loss. It has been reprinted with permission from the author:

Natick, Mass. -- Tribune national correspondent Aamer Madhani's "Field rations letting U.S. troops down" (Page 1, March 25) is misleading. Warfighters in combat can lose weight due to a variety of factors, including lack of food, increased physical activity and extreme environmental conditions.

To say or suggest that warfighters are not receiving adequate nutrition or calories is wrong.

In 1991, an extensive series of field tests was conducted by the U.S. Army Research Institute of Environmental Medicine and the U.S. Army Natick Soldier Research, Development and Engineering Center's DoD Combat Feeding Program, where warfighters ate only Meals, Ready to Eat for 30 days. Those tests established the baseline for consumption of MREs for extended periods.

Data showed that there was no significant loss of weight, body mass or warfighter performance.

Twenty-one days was conservatively selected as the target for MRE sole source consumption.

It is important to understand that combat operations are sometimes so physically demanding that warfighters under-eat relative to the high rate that their bodies burn calories, regardless of the types and quantities of foods available. This is generally a transient condition during deployments but can contribute to modest weight loss that is well-tolerated by healthy, fit people. We have no evidence that excessive, pathophysiological weight losses are prevalent

among deployed warfighters.

One MRE meal bag contains 1,300 calories; however, warfighters are expected to receive three MREs per day, providing 3,900 calories. We know that warfighters operating in remote terrain, unfortunately, field strip their MREs, discarding up to 50 percent of the ration to lighten their loads and taking only those components that are easy to consume on the move. Solutions for this include units issuing a fourth MRE (4,200 calories per day) to each warfighter. This is not a good option considering the widespread field stripping activity.

A second solution is for units to issue each warfighter three Meal, Cold Weather (MCW) meal bags per day. The MCW, which provides 1,500 calories per meal bag, weighs 33 percent less than the MRE but consists entirely of dehydrated components requiring up to 120 ounces of water to reconstitute a day's ration.

Another solution we've developed is a new ration called the First Strike Ration specifically for those highly mobile warfighters who are first on the ground, first to fight and typically field strip MREs resulting in lighter loads at the sacrifice of adequate nutrition. Each FSR is designed to be eaten on the move and provides the warfighter 3,000 calories. Based on warfighter feedback, more than 83 percent preferred the FSR over a field-stripped MRE. Consequently the office of the surgeon general, which approves all combat rations, approved the FSR and it has been placed on an accelerated procurement program.

Gerald Darsch, Director, DoD Combat Feeding Directorate, U.S. Army, Natick Soldier Research Development and Engineering Center

Newly assigned Army Food Advisor

ACES would like to announce the arrival of the new Army Food Advisor (AFA). CW5 Jack VanZantan has officially come on board as the new AFA, taking over from CW5 Peter Motrynczuk. All concerns that fall within the AFA's scope should be directed to CW5 VanZantan. We are sure you will be seeing and hearing more of him in the near future!